

The Navigator

Plated Service

Caesar Salad *v

Hearts of Romaine Tossed with Croutons and Shredded Parmesan
Topped with Creamy Garlic Caesar Dressing

Crusty French Dinner Rolls *v

Served with Vermont Cabot Butter

ENTRÉE SELECTIONS

Beef Short Ribs *GF

Slow Cooked Boneless Short Ribs of Beef
With a Red Wine Shallot Sauce

Chicken Florentine *GF

Seared Chicken Breast
With Baby Spinach and Cabot Cheddar Mornay Sauce

Stuffed Cod

White Fish Filet Baked with Seafood Stuffing
Served with Newburg Sauce

Four Cheese Tortellini *v

Baked in a Rose Alfredo Sauce
Topped with Pesto

Braised Portabella Mushroom *GF *VG

Layered with Roasted Red Peppers, Balsamic Caramelized Onions,
and Grilled Vegetables with Creamy Polenta

SIDES

Buttermilk Mashed Potatoes *GF *v

Steamed Asparagus Bundles *GF *VG

Wrapped in Golden Carrot Ribbons

DESSERT

Chocolate Mousse Crème Brûlée *v

Baked Vanilla Custard Topped with Chocolate mousse
Served with Fresh Berries and Whipped Cream

\$27.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*v - Vegetarian

*GF - Gluten Free

*VG - Vegan